

Both Francesca Barreca and Marco Baccanelli are two Chefs whose catering histories date back to 2003, when they both first started cooking.

Barreca learned her trade in A Tavola Con Lo Chef, a school in Italy, whilst Baccanelli learned at Professione Cuoco, a course hosted by Gambero Rosso. Immediately after graduating, the chefs worked alongside the organisers for Teatro della Cucina in Città del Gusto. Here, they were given the opportunity to work alongside many great chefs, such as Massimiliano Alaimo, Antonello Colonna, Nicola Portinari, the Due Spade brothers, Fulvio Pierangelini, Fabio Bassan, Oreste Romagnolo, Antonella Ricci, Maurizio Santin, Fabio Baldassarre and Igles Corelli.

Upon leaving Città del Gusto, Corelli, the owner of La Locanda Della Tamerice, praises their work and tells them that they would love to have them work with him in his restaurant, but he refers them to La Capanna di Eraclio, located in Codigoro (Fe), giving them by far the most amazing and significant experience.

During their stay in Codigoro, the Chef Grazia Soncini soon becomes a difficult challenge to face, requiring hard work and willingness. A restaurant full of San Pietro fishes, oysters, eels, seaweed, spider crabs, coots, mallards, refrigerators, pavements to clean, chimneys to light up and breadsticks to spread out; it was no easy task. Everything was kept in its respective place and preserved to make sure that nothing within the restaurant would change.

After their wonderful experience, they joined other restaurants, many of which used their own raw materials: for example, Il Mulino (Semproniano, GR) was a restaurant that harvested their own vegetables from their own allotment, furthermore their many types of pasta, such as pici, ravioli, farfalle and tortelli, would be made by hand by the Chef upon receiving the order.

Barreca and Baccanelli returned to Rome in 2006, and were inspired by their friends that they had met at Freeshout - a festival which combines art, music and design in Italy - to combine cooking with the chef's other interests: Music (Hip-Hop) and Imagery. They gave birth to a spectacular Live Cooking Show, involving New York's black sonorities, gourmet cooking and use of imagery.

The Gastronomists, name chosen in the memory of renowned bands such as The Beatles and the Rolling Stones, and with the subtitle "Italian Project" would go onstage with a DJ, broadcasting pictures of the dying breath of Centocelle's local market on a giant screen. To face Castello di Prato's spectators and the strong emotions that would have pervaded them some time later, they bring onstage a meticulously organised schedule, with pictures of every dish in detail, as if those were pages of a musical score.

The chefs had also met Donpasta (Food Sound System and Wine and Sound System for Kowalski) at the Freeshout festival, and had started creating dishes taken from his books, which discuss both food and music. Soon after, they began to travel around Europe with their show, yet still brought with them only Italian food and produce. Eventually, the Gastronomists Italian Project changed their name to the Fooders, and started following an artistic path, alongside the culinary one.

During those years, The Fooders gave birth to a travelling micro festival that discussed art developing around cookery: the microfestival was called MICROCUCINA, which is currently in its 4th edition.

Moreover, The Fooders have created other culinary installations such as cibo/CIBO, a pioneer of Italian food in London, and among these: Eat The Skyline for SMART and City Bites for Turin's Architecture Festival.

The Fooders insist on the concept of interactivity, and invent new ways to use food by reinterpreting old traditions: such as FOODGADGETS, simply gadgets made with food. The most famous example is SUCCO DI ROMA, a portable amatriciana tasting.

The Fooder's is the first to understand the secretive tendency of dining. Dinners of high culinary interest, sided by artistic elements such as readings, exhibitions, live shows were situated in unconventional places that remained unknown until just a few hours before the event. Their first underground dinner dates back to 2006.

Nowadays, The Fooders deal with projecting and producing food, and the events tied to it.